

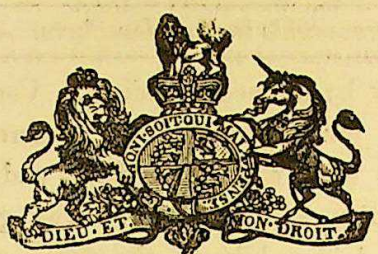
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1854 ①

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W. H. M. M. M.

RECORDED



Wines

A.D. 1854 N° 1791.

Beverages.

(This Invention received Provisional Protection, but notice to proceed with the application for Letters Patent was not given within the time prescribed by the Act.)

PROVISIONAL SPECIFICATION left by Edmond Hamilton at the Office of the Commissioners of Patents, with his Petition, on the 16th August 1854.

I, EDMOND HAMILTON, of Edinburgh, in the County of Mid Lothian, North 5 Britain, Gentleman, do hereby declare the nature of my said Invention for "IMPROVEMENTS IN THE MANUFACTURE OR PRODUCTION OF BEVERAGES OR OCCASIONAL DRINKS" to be as follows:—

This Invention relates to the manufacture or production of various beverages or pleasant drinks, to be used instead of wines and ordinary fermented liquors, 10 and giving all the fine flavor of costly liquors at a cheap rate, and without entailing any seriously or objectionable intoxicating effects upon the users. In turning to account the fruits of the country in this way, the fruit, such as apples, plums, cherries, strawberries, raspberries, and currants, is bruised, crushed, or ground, and the juice is then extracted from the mass under 15 pressure. The vinous fermentation of this extracted juice is afterwards permitted to complete itself; at this stage the product is subjected to the effect of heat, adding honey, sugar, and any flavoring ingredient which taste may suggest. When cooled down, the product is fermented, and the yeast preferred for the purpose is that made from extract of strong grain malted, 20 such as beans, for example, mixed with the flour of unmalted grain or oatmeal. When this routine is completed, the drink is put into a cask or vat,

Hamilton's Improvements in the Manufacture of Beverages, &c.

and fined down as may be deemed expedient. Corn drink or beer is also made from unmalted grain, barley being preferred, which is primarily immersed in water to carry off all raw flavor and color, care being taken to prevent all germination, as in malting. The grain so treated is then dried, when it is roasted in a kiln to the depth of color required. The 5 strength of this treated grain is then extracted by means of boiled water. This extract may be boiled or not, to suit the fulness of flavor required, adding sugar or honey to assist fermentation; the flavoring ingredients must be left to taste. When cooled down, it must be fermented, the course preferred being the same as in the first drinks herein-before mentioned. 10 Decoctions of tea and coffee may also be similarly prepared. In making rich luxurious drinks, such as shall be free from all unpleasant intoxicating qualities, from all the fruits of the country, the fruit, as strawberries, raspberries, gooseberries, currants, apples, pears, and plums or damsons, is bruised, crushed, or ground, just as the character of the fruit may render 15 necessary. In this state the mass is placed in open vessels, where it soon ferments spontaneously. If it is intended to preserve the raw extract now in fine condition, it may be sweetened, flavored, colored, and fined as herein-before referred to, or as taste dictates; but it is not to be closed up, or acetous fermentation will arise and injure the article. An extract prepared in this way 20 is always useful for the manufacture of light and cheap beverages, cold water being added as required. The article may be bottled, and if desired it may be aerated.

When such an extract is to be "vatted up," casked, or bottled, it must be boiled, and this is recommended to be done after the occurrence of vinous 25 fermentation, and consequently after attenuation has taken place. It is then sweetened and flavored according to taste. Both these liquors or beverages are improved by age, and in addition to their value as drinks proper, they are also serviceable for general domestic flavoring purposes.

The extract last described answers well for beverages for early use, adding 30 boiling water to any desired quantity of the extract. It is also preferred to reboil the extract separately previous to combination. When cooled down, this beverage may be closed up without further treatment; or it may be fermented for the production of refreshing beverages by means of yeast, preferring the yeast already herein-before referred to. 35

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